

MAMA-TEE The Philly Cheesesteak

EXTRA VIRGIN OLIVE OIL

Bold • Savory • Cheesesteak-Inspired

Bold. Bold. Savory.
Comfortingly Rich.
The Philly Cheesesteak is our
go-to for classic, hearty flavor.

Infused with caramelized
onion and savory spices, it adds
a rich finish to sandwiches,
vegetables, and comfort
dishes—perfect for a
classic Philly taste.





PHILLY CHEESESTEAK PIZZA

Serves: 2-4 | Time: 25 minutes

INGREDIENTS

- 1 small pizza dough (10–12 inches)
- 6 oz ribeye steak, thinly sliced
- ½ onion, sliced
- ½ bell pepper, sliced (optional)
- 2 slices Cooper Sharp or provolone, plus mozzarella
- 2 tbsp **Mama-Tee The Philly Cheesesteak Olive Oil**





DIRECTIONS:

1. Preheat oven to 450°F (230°C).
2. Heat 1 tbsp olive oil in a skillet; sauté onions and bell peppers 4 minutes.
3. Add steak for 2–3 minutes, season with salt and pepper.
4. Roll out pizza dough on a baking sheet or stone; brush lightly with remaining olive oil.





5. Spread steak mixture evenly over dough, top with cheese.
6. Bake 10–12 minutes until crust is golden and cheese melts. Slice and serve.



PRO TIP

Every 50 bottles of Mama-Tee Olive Oil purchased help fill one community fridge.